

EVENTS OF INTEREST
IN SOCIAL CIRCLES

TODAY'S POEM

SONG OF THE OLD LOVE.

When sparrows build, and the leaves
break forth,
My old sorrow wakes and cries,
For I know there is dawn in the far,<
far north.

And a scarlet sun doth rise:
Like a scarlet fleece the snow-field
spreads,
And the ivy founts run free,
And the birch begin to bow their
heads
And plunge, and sail in the sea.

O my lost love, and my own, own love,
And my love that loved me so!
Is there never a snail in the world
above
Where they listen for words from
below?

Nay, I spoke once, and I grieved thee
more,
I remembered all that I said,
And now thou wilt hear me no more
no more.

Till the sea gives up her dead.
Thou didst set thy foot on the ship
and sail,
To the ice-fields and the snow,
Thou wast sad, for thy love did not
sail,
And the end I could not know:
How could I tell I should love thee
no-day?

Whom that day I held not dear?
How could I know I should love thee
away?
When I did not love thee near?

We shall walk no more through the
sadden plain,
With the faded petals' spread,
We shall stand no more by the seashore
again,
While the dark wreck drives o'er-
head:
We shall part no more in the wind
and rain,
Where thy last farewell was said:
But perhaps I shall meet thee and
know thee again.

When the sea gives up her dead,
—Jean Ingelow.

WILL PUNISH BULGARS
FOR GREEK INVASION

London, Dec. 22.—The Athens cor-
respondent of Reuters Telegram Co.
sends the following:

"In reply to representations made
to the grand Bulgarian government
regarding the Kozitza incident, in
which a Bulgarian detachment in al-
lured pursuit of a small Serbian force
crossed the Greek frontier, the Greek
government has received assurances
that the Bulgarian officer will be pun-
ished."

B. A. HAWKLEY DEAD

London, Dec. 22.—B. A. Hawkley, a
close friend and adviser of the late
Geoff. Rhodes, died in London, Tues-
day. It is announced Mr. Hawkley
was a trustee of the will of Mr.
Rhodes.

The Jewish Relief Fund reached a
total of \$866,000.

Easy & Practical
Home Dress Making
Lessons

Prepared Especially For This Newspaper
by Pictorial Review

Junior Frock in Khaki Linen.



Junior frock in khaki linen trimmed
with dark brown linen braid. It is
made in one piece, closing at the front.

Khaki linen is serviceable and always
pretty. When trimmed with dark
brown soutache braid, as in this in-
stance, it is really dressy. The frock is
made in one piece and closes in
front, where there are inverted pleats.
Pleats also appear under the arm and
at the center of the back.

In medium size the dress requires 5
yards of 27-inch material and 4 yards
narrow soutache braid.

If the directions for making are fol-
lowed carefully and the construction
guide followed exactly the dress will
offer but few difficulties for the be-
ginner. First turn the hem in the

Pictorial Review Costume
15 cents.

These Home Dressmaking articles are prepared especially
for this newspaper from the very latest styles by The Pictorial
Manuf.

Mrs. Farwell, Called
"Chicago's Fairest,"
In War News

MRS. WALTER FARWELL

When the capture of the Serbian
city of Monastir by the Bulgarians
broke communications with that place
fears were expressed for the safety
of Americans engaged in Red Cross
work and other activities. Among
them were Mrs. Walter Farwell, wife
of a newspaper correspondent of Chi-
cago, and Dr. Forbes of the Red Cross.
Mrs. Farwell and Dr. Forbes were not
allowed to leave Monastir for Greece,
and it is reported that they and the
American flag were grossly insulted.
The matter has been referred to the
American government. Mrs. Farwell
is very well known in Chicago. She
is the daughter-in-law of a United
States senator, and she has been called
the most beautiful woman of Chicago.
Later reports called her safe in Mon-
astir.

CANONIZATION OF JOAN
OF ARC HELD UP BY WAR.

Paris, Dec. 23.—Bishop Touchette,
of Orleans, asked the Pope during a
visit to Rome, to hasten the canoniza-
tion of Joan of Arc, says the Rome
correspondent of the Petit Journal.
The Pontiff, however, pointed out the
significance attached to such a step
at the present time when Joan of Arc
more than ever is a symbol of the
military valor and heroism of France,
and held that to hasten the canoniza-
tion of hastening canonization which
could be considered contrary to that
the Vatican desired to satisfy all the
belligerents by postponing the matter
until after the war.

XMAS ROPING AND WREATHS OF
LAUREL

JOHN RECK & SON.



Right front on large "O" perforations,
which also indicate center-front. Form
tuck in front and back, each 1 1/2 inch
from folded edges, terminating in the
stitching at single small "o" perfora-
tions. Press tucks, turning the folded
edges toward center-front and center-
back. Close center-back seam. Sew
front and back to side front and side
back, corresponding notches even and
if desired, stitch front as illustrated on
reverse side of envelope to form a
pocket. Close under-arm and shoulder
seams, also the seams of extensions as
notched. Form inverted pleat at ex-
tensions, creasing on lines of single
small "o" perforations, bring the fold-

ed edges together at the seam, stitch
along lines of double "oo" perforations
and press. Turn hem at lower edge of
dress on small "o" perforations. Ad-
just belt, center-back even, upper edge
of belt at large "O" perforation in front
at under-arm seam.

For the open neck it will be necessary
to cut out neck edge of front on small
"o" perforations. Sew square collar to
neck edge, center-backs and large "O"
perforations even.

Next gather the sleeve between double
"TT" perforations, sew sleeveband to
lower edge, notches and edges even.
Close seam as notched. Turn under
edge of cuff on slot perforations, lap to
small "o" perforations, notches even;
stitch 1/2 inch from fold, line cuff and
sleeveband as notched, small "o"
perforation in cuff at seam of sleeveband.
Sew sleeve in armhole as notched.
If desired, the upper part of the waist
may be made of plaid or some contrast-
ing material.

Sizes 6, 8, 10, 12 and 14 years. Price,
15 cents.

These Home Dressmaking articles are prepared especially
for this newspaper from the very latest styles by The Pictorial
Manuf.

LAURA JEAN LIBBY'S DAILY TALKS ON

HEART TOPICS

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JOLLY BARN DANCE.

"He seems in the midst of a crowd
The gayest of all;
His laughter rings cheery and loud
In banquet and ball."

While the snow is piling high out-
side, blocking the roads, making travel
impossible, young folks in the country
towns are wondering how they are go-
ing to make the winter a merry one.
Young folks will not stay at home dur-
ing the long, dull winter evenings, and
why should they?

They pass along youth's roadway but
once. Every day should be filled with
pleasure. No matter how small the
community in which they live, there
are pretty sure to be young folks there.
When they get their heads together
there will be something doing in the
way of frolic all the winter through.
With the first fall of snow the festi-
vities are sure to start in with an old-
fashioned sleighride. A dozen girls
and quite as many beaux pile into the
old bobslides, which they could rake
and scrape. "Mid shouts and laughter,
away they go, up hill and down dale, to some
farmhouse, miles distant, where prepa-
rations have been made for them. On
comes the hungry crowd, with shouts
and laughter and toot of horn. The
hot coffee and the doughnuts put an
edge on their appetites.

There was no room in the little
farmhouse for dancing, so the big,
rambling old barn was put in shape—
fixed up spick and span. The floors
were scrubbed and sanded for dancing.
All the young men had brought their
own lanterns, and they could rake and
scrape. They were hunk and lighted in
a jiffy. The girls' nimble fingers
had fashioned flowers brighter in hue
than ever grew. Ropes of evergreen,
holly berries, and yards upon yards
of bunting were strung up quicker
than it takes to tell. Two of the
young fellows brought along their violins,
another his accordion, still another
his banjo. The music was fast
and furious.

But what jolly fun there was
dancing to it, among the lads and lassies!
Many girls exchanged beaux. Girls
who had come unscouted found fel-
lows there in the same predicament.
Tender little romances grew out of it.
Every girl or young man who partici-
pated in the revelry had his or her
name down for just such another re-
velry at their respective homes. What
did it matter how the storm raged? It
did not scare young hearts and warm
blood.

They laughed in the face of the bliz-
zard! It deterred them not a whit.
By the time the winter was half over
they were as sure as must of their
couples spooning. My! What a rough
there was for the engagement-ring
counter at the local jeweler! Talk
about your summer joys—they're
nothing compared to "winter" joys.
Out of winter sports! Many a lovely
girl has been taken along under some
other girl's wing, and found it the
most enjoyable winter she ever passed.

With the exception of not letting the
girls get ahead of them in providing
good cheer, the maidens do their
shares in getting up oyster suppers
for the fair. Of course, the single
men and their young and old, which is
a magnet for the clever
widows. By spring there won't be an
elderly bachelor or widower left for
miles around. For "winter" joys—
will, she will; you say depend on it.
If she won't, she won't, so there's an
end on't.

Winter, dear old winter, brings joy
and merriment to more than it's given
credit for so doing.

MISS LIBBY'S REPLIES
TO YOUR LETTERS

Miss Libby's answers to
your letters. Correct name and
address must be given to in-
sure attention. Initials printed.
Write short letters on one
side of paper only. Use ink.
Personal letters cannot be an-
swered. Address Miss Laura
Jean Libby, No. 916 President
Street, Brooklyn, N. Y.

A TEXAS GIRL'S
WISH TO KNOW

Dear Miss Libby:—
I invited a party by young man
with whom one is not well acquainted,
and he asks what time to call, am I to
tell him? When at my house, which
one should approach the subject of
going to the party? What am I to
say when he brings me home? Is a
girl expected to give a gentleman a
Christmas present if he never gave
her any? When parting from a new
acquaintance do either say "Glad to
have made your acquaintance?"
Thanks for good advice. Your reader,
A. K.

You may let him know the time to
call. At your house he may inquire
if it is time to go to the party. If
not in good-time you remark, "Is it
time to start?" Say, "Thanks! I en-
joyed the evening, but he leaves you
at home. It is not expected of you
to give Christmas gift this. The gen-
tleman may remark, "Glad to make
your acquaintance"; the lady seldom
does.

MAKES UP FIRST,
GOES TO DANCES

Dear Miss Libby:—
I am a young woman past 20. Had
the companionship and devoted atten-
tion of a young man of 21 for two
years. During the last few months he
has acted indifferent. We have fallen
out a number of times. He makes
up first. Says he cares for me, but
he does not come regularly as usual.
He has a great love for dances. Goes
to many. Please advise if he cares
for me. M. H.

Long courtships do not always turn
out the best. He is likely to miss
your society and return to you.

TOO YOUNG TO COR-
RESPOND WITH BEAUX

Dear Miss Libby:—
I, a girl, 14 and 15, ask ques-
tions, please? Are we old enough to
have girl and boy friends? May we
go to parties and nice dances? Do
you think youths have unfavorable
regard for girls who powder? A
young man of 24 says he loves to con-
verse with me and have me write him
my ideas. Is it proper for me to write
if my parents do not object? He
asks once in a while if I care for him.
Is it proper to say that I do? My
girl friend has a true, steady escort.
Her brothers kindly tease her if he
is not with her. These young men are proper
—not kissing us. They are too young
to propose. How old should a girl
be when she marries? Thanks in ad-
vance. P. F.

You are far too young for beaux
corresponding or proposals. It will
be time enough in three or four years
for you to think of such things.

MODESTY WILL
WIN BEST LOVER

Dear Miss Libby:—
I, a girl, 19, kept company with a
young man of 30. We parted. Since
then I have been thinking of you. I
want to call. When time to leave they
hint for a "good-night kiss." I refuse.
They never call often. How am I to
gain their friendship, as I will not
consent to their wish? Kindly advise
your reader.

A. H.

Bold visitors, wanting a kiss, are not
with a moment's thought. Waste no
time on them. Your modesty, rest as-
sured, will reward you with a good,
honest lover in the near future whom
you can wed.

GET MOTHER
ACQUAINTED WITH LOVER

Dear Miss Libby:—
I am a girl not allowed to keep
company. I am just out of my teens.
But I do have a gentlemanly, devoted
admirer who would be pleased to
visit. I wish to get my mother ac-
quainted with him. My mother is a
do of him, truly. He says he
cares only for me. I have heard of
his being out with other girls. Can I
win my wish? M. G.

Your parents, no doubt, will allow
you to keep company with a young
man who they know is all right. Girls
should be acquainted with their mothers.
Best to have mothers acquainted.
Your love affairs will
prosper if parents approve.

LITTLE BENNY'S
NOTEBOOK

By Lee Page

We had a lemming merriment pie for
dinner last night, being my favorite dis-
sert, and I gave me a pretty big
piece and I ate it and scraped the
sticky stuff out of the saucer, saying
"Ma! I had an authentic piece of lem-
ming merriment pie."

No, you had a big piece, to mutch
lent good for you, said ma.
2 pieces aint to mutch, I sed.
You had enuff, sed ma.
No mahn, I didnt, ma, because I'll
tell you why, I sed.
Why, sed ma.

Because I didnt eet mutch supple-
ment, I sed.
Well if you dont call 2 helpings of
evrything and about 5 slices of bread
mutch supple, I woodent want to see
you eet mutch supple, no youve had
enuff pie, do you want to make your-
self sick, sed ma.

That aint the only reason, theres an-
uthr reason. I dropped sum of my
pie awn the floor, I sed.

With I did, being a littel peece of
candy, sed ma. Well you picked it
up aawn, didnt you, I saw you pick it
up.

Yes mahn, I sed.
Then yats that set to do with it,
sed ma.
That aint the only reason thir, I got
anuthr reason, its the best pie you
ever made, I sed.

O, I suppose I'll have to give it to the
boy or I'll not have any peece all
the time, sed ma. A she cut me a waf-
uthr big peece and I ate it slo, noing
I didnt have mutch chance of getting
any moar, no mutch wat reason I
had.

THE CHRISTMAS
FESTIVITIES.

The great emphasis placed on
Christmas observances by the church-
es nowadays produces some very no-
table results. There has been in re-
cent years a distinct improvement in
the character of the Christmas mes-
sage sung by choirs. Formerly much of
the music was not much different from
the rag time of popular songs, except that
it was set to sacred words. Now a
great many noble anthems are pre-
pared, written by famous composers and
rich with feeling and sentiment. Even
the most amateurish choir often
spends so much time in preparing for
this occasion that it renders work of
some difficulty in a very creditable
manner.

The introduction of the old English
French and German carols has been
a notable feature of church life during
recent years. Many of these carols
are hundreds of years old, and the
fact that they live on century after
century shows the power of their
good appeal.

Never before was so much effort ex-
pended in artistic Christmas decora-
tions. The Sunday schools equip
themselves elaborately with gifts to
make their Rock of youngsters hap-
py. This is a fine recognition of the
prime event of history, and well worth
the attention of everyone.

CHRISTMAS IS A JOYOUS FESTIVAL
IN EVERY LAND BENEATH THE SUN

While the inhabitants of countries
in which Christianity is the dominant
religion number less than half of the
world's population, it is safe to pre-
dict that the festival of the Nativity
of the Founder of Christianity will be
celebrated next Saturday by at least a
few persons in every land beneath the
sun. And wherever and however it is
observed. It is always and every-
where a joyous feast. Critics of Chris-
tianity have called it a sad, joyless
and ascetic faith, but, whatever the
austerities of its early disciples, it has
adopted as its own the merriest and
happiest festival of all the pagan
world.

That Jesus was not born on the
twenty-fifth, nor even in the Month of
December, is now generally accepted.
The adoption of that date for the ob-
servance of the Nativity was doubtless
a concession to ancient practices
which had enjoyed a wide vogue since
the dawn of history, and probably long
before. The Winter solstice, when the
sun reaches its most southern declina-
tion and begins its upward journey,
was almost universally celebrated by
the ancients. To them it meant the
triumph of light over darkness, the
renewal of life on the dead planet, and
the promise of Springtime and harvest.
The Persians held festivities at this
period of the year in honor of Mithra,
god of the sun, and the old Greeks had
a similar feast in honor of Dionysus.
The people of India paid tribute to
the god Soma, and the Romans dedi-
cated to Saturn their most joyous cele-
bration, that of Saturnalia. The Druids
of ancient Britain held their feast of
Frey at this period.

The observance of Christmas prob-
ably had its beginning in the second
century of the Christian era. The
date of the Nativity was a matter of
much controversy, which was altogeth-
er futile, since nothing was definitely
known on the subject. For many
years the controversy continued, some
Christians observing the Nativity in
April, others in March, and still others
in December. The latter were the
"opportunist" of the new faith, who
believed in conciliating the pagans on
unimportant matters in order to win
them over, and this party eventually
brought about the adoption of the
twenty-fifth of December as Christmas.

The custom of giving gifts on
Christmas is also an adaptation of a
pagan custom. During the Saturna-
lia and Pagalia feasts of the Ro-
mans gifts of dolls, toys, cakes and
money were distributed among the
children and servants. At such times,
too, distinctions of caste and class
were temporarily set aside, and slaves
shared equality with their masters.
A development of democracy impos-
sible in these days, for not even the
Christmas spirit permits servants to
sit at table with their employers, nor
to engage in sports, pastimes and re-
vels with their masters. The giving of
gifts was a later development in
Christianity, and in some countries
was—and is—a feature of the festival
of St. Nicholas, the patron of children.

Nearly all of the customs peculiar to
Christmas are of pagan origin. The
mistletoe was considered sacred by the
Druids and Norsemen, and the custom
of kissing under the mistletoe was a
Druidical religious rite. Christmas
candles were adapted from the custom
of the Jews in the observance of the
festival of Chanukkah, or the Dedica-
tion of the Temple. The Yule-log was
introduced in the north of Europe as
a substitute for candles. The Chris-
mas tree found its earliest develop-
ment in Germany, and it may be that
it is peculiar to Christianity, although
the ancient Egyptians made branches
of the palm-tree a prominent feature
of their observance of the Winter sol-
stice. The Christmas tree was intro-
duced into America by the early Dutch
settlers, but it was little used in Eng-
land until the middle of the last cen-
tury.

Many of the gastronomic delights in-
cident to the Christmas feast may be
traced back to ancient times. Plum
pudding was a favorite viand of the
Vikings, and they consumed quanti-
ties of the indigestible dainties that
would seem incredible to the most
gluttonous of present-day gourmands.
A concoction somewhat similar to the
modern mince pie was a festival food
of the ancient Britons.

In times of peace the Germans are
perhaps the most enthusiastic observ-
ers of Christmas. Weihnachten is the
feast of feasts. This is especially
true of the southern German states,
where the ancient Teutonic Christmas
customs are combined with the rites

of the Roman church. The Germans,
as a rule, do not need to be reminded
to do their Christmas shopping early.
They begin on the twenty-sixth of De-
cember their Christmas shopping for
the following year, and in consequence
there is none of that wild bustle and
confusion which will characterize the
present week in America. The Chris-
mas tree is a feature of every home,
and, although there are few Teuton
families which are not now in mourn-
ing for dead relatives or friends, it is
likely that the Christmas tree will not
be forgotten. Owing to the shortage
of food, it is improbable that many
Teutons will enjoy this year their fa-
vorite Christmas Eve, which includes
Dresden stollen, Nuremberg ginger
cakes, marzipan tarts, monnpielen,
which is made of white bread, raisins,
nuts and poppy-seed stewed in milk;
and carp cooked in beer.

Noel is the French word for Christ-
mas, and the observance of "la fete de
Noel" usually extends over three days.
The religious element attend the fre-
quent services in the churches, while
the remainder of the population in-
dulge in secular observances and pas-
times. The French, like the Ger-
mans, have their great feast on Chris-
mas eve. The national Christmas dis-
h of the French of all degrees is the
boudin or black-pudding. Other fa-
vored delicacies of the French include
shell-fish of all kinds, but especially
the edible snails of Burgundy; boar's
head jelly, Strasbourg pie, and num-
erous varieties of cakes and delicate
confections.

The Russians, in common with the
natives of all the Balkan states, will
not celebrate the Nativity until the
seventh of January, owing to the dif-
ference in calendar. Before the war
Russian Christmas celebration
lasted a week or more, when all labor
was suspended so far as coming, but
it is unlikely that the coming cele-
bration will be so long or joyous. The
Russians have two distinctive Chris-
mas dishes—wheat porridge and honey
and a concoction of fruits of various
kinds, usually stewed pears, apples,
cherries, oranges and grapes, sweet-
ened with honey. Vodka, once con-
sidered a necessity of the Russian
Christmas feast, is now under the of-
ficial ban, and the coming Christmas
will be a sober one for the subjects of
the Czar.

A Smart Black and White
Suit Direct From London

A skirt made of black cloth and a
coat of white satin, richly ornamented
with black silk braid, reversing to
white when it meets the skirt, give
this decidedly trim effect. The choker
collar of black fur matches the dash-
ing hat of this same material.

Marines stationed at Hayti will go
without their turkey dinner on Chris-
mas, and will also miss gifts from
friends and relatives, as the transport
Prairie, scheduled to leave Philadel-
phia on Tuesday with the supplies
broke down and will not sail until to-
day.

CORNER FOR COOKS

Home-Made Christmas Candies.

Nut Candy.—Put 1 cup of sugar into
a saucepan, add 1 tablespoon of but-
ter and 2 tablespoons of water, bring
to the boiling point, add 1-2 cup of
molasses, cook until it spins a fine
thread, add 1 cup of nut meats, fla-
vor with vanilla and spread as thin as
possible on a buttered tin.

Chocolate Popcorn Crisp.—Boil 1
cup of granulated sugar, 1-2 cup of
milk, 1 ounce of grated chocolate and
1 tablespoon of butter until it will
harden when dropped into iced water;
flavor with vanilla, stir until it rains
and turn into a buttered tin. Mark
in squares when cool.

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cup of granulated sugar, 1-2 cup of
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You will be doing a great
good by pasting Red Cross
Stamps on all of your Christ-
mas mail and packages.

CERTILAX
The Certain Laxative
A harmless and sure remedy for
Constipation, Torpid Liver, Headache,
Biliousness and Foul Breath. Made
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specialist of New York City. Do the
work pleasantly—do not gripe. 10c,
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